

United States Patent [19]

Andersen et al.

[11] 4,415,596

[45] Nov. 15, 1983

[54] **COATED CONFECTIONERY WITH A HIGH PROTEIN CONTENT AND PROCESS FOR PRODUCTION THEREOF**

[75] Inventors: **Geert Andersen; Manfred Lemke**, both of Halle in Westfalen, Fed. Rep. of Germany

[73] Assignee: **August Storck KG**, Fed. Rep. of Germany

[21] Appl. No.: **415,694**

[22] Filed: **Sep. 7, 1982**

Related U.S. Application Data

[63] Continuation of Ser. No. 134,412, Mar. 27, 1980, abandoned.

[30] Foreign Application Priority Data

Mar. 29, 1979 [DE] Fed. Rep. of Germany 2912412

[51] Int. Cl.³ **A23G 00/00**

[52] U.S. Cl. **426/103; 426/660**

[58] Field of Search 426/660, 103, 93, 307, 426/516

[56] References Cited

U.S. PATENT DOCUMENTS

3,677,771 7/1972 Kolar, Jr. 426/660
3,730,735 5/1973 Rash, Jr. 426/660

Primary Examiner—Hiram H. Bernstein

Attorney, Agent, or Firm—Murray & Whisenhunt

[57] ABSTRACT

There is provided a coated confectionery having a high protein content, wherein a core compound containing albumin is coated with a fat containing pliable, soft caramel compound. The albumin may be present in both the core compound and the coating compound. The albumin may be in the form of hydrophobed albumin particles.

6 Claims, No Drawings